MBA IN INTERNATIONAL HOSPITALITY MANAGEMENT

00348

Term-End Examination June, 2015

MHY-004: RESTAURANT MANAGEMENT

Time: 3 hours Maximum Marks: 100

Note: Attempt any five questions. All questions carry 20 marks each.

- 1. "Job specifications are referred as position pre-requisites and are actually a part of job description. Job descriptions identify functions and allocate responsibility". Keeping in mind the above statement prepare a job description and job specification of a Senior Captain/Maitre d' Hôtel of a five star hotel.
- 2. What is the significance of stock taking of food material in stores? Discuss in detail various stock levels. How do you calculate stock turn over rate?
- 3. If you were asked to invest in a new commercial food service operation, what would you expect a feasibility study to show in relation to:
 - (a) Proposed Location
 - (b) Probable Competitors
 - (c) Manpower Requirement Analysis

4.	star hotel frequented mainly by foreigners. Suggest recipes and presentation of three cocktails which could be included on bar card.	0
5.	 Write short notes on (Any two): 10x2=2 (a) Importance of standard costing in food cost control (b) Duty Roster (c) Importance of kitchen stewarding in smooth running of food and beverage operations. 	0
6.	Draw the classification chart of alcoholic 2 beverages. Write in one line about each.	0
7.	Give the format of (Any two): 10x2=2 (a) Function Prospectus (b) Banquet Enquiry Form (c) Beverage Perpetual Inventory Ledger	0
8.	What are the four major types of Beer? Give brief description of each.	0
9.	Define wine. Classify wines with the help of a neat diagram. Name five black and five white grape varieties.	0
10.	In context to hotel and catering services banquet is related to commercial activity with a main meal service and other peripheral activities related to occasion. e.g. for Wedding Pandal, Vedi flowers, frolic etc. are required. Keeping the above in mind how would you make arrangements for the following: (a) Theme Parties (b) Seminar	0